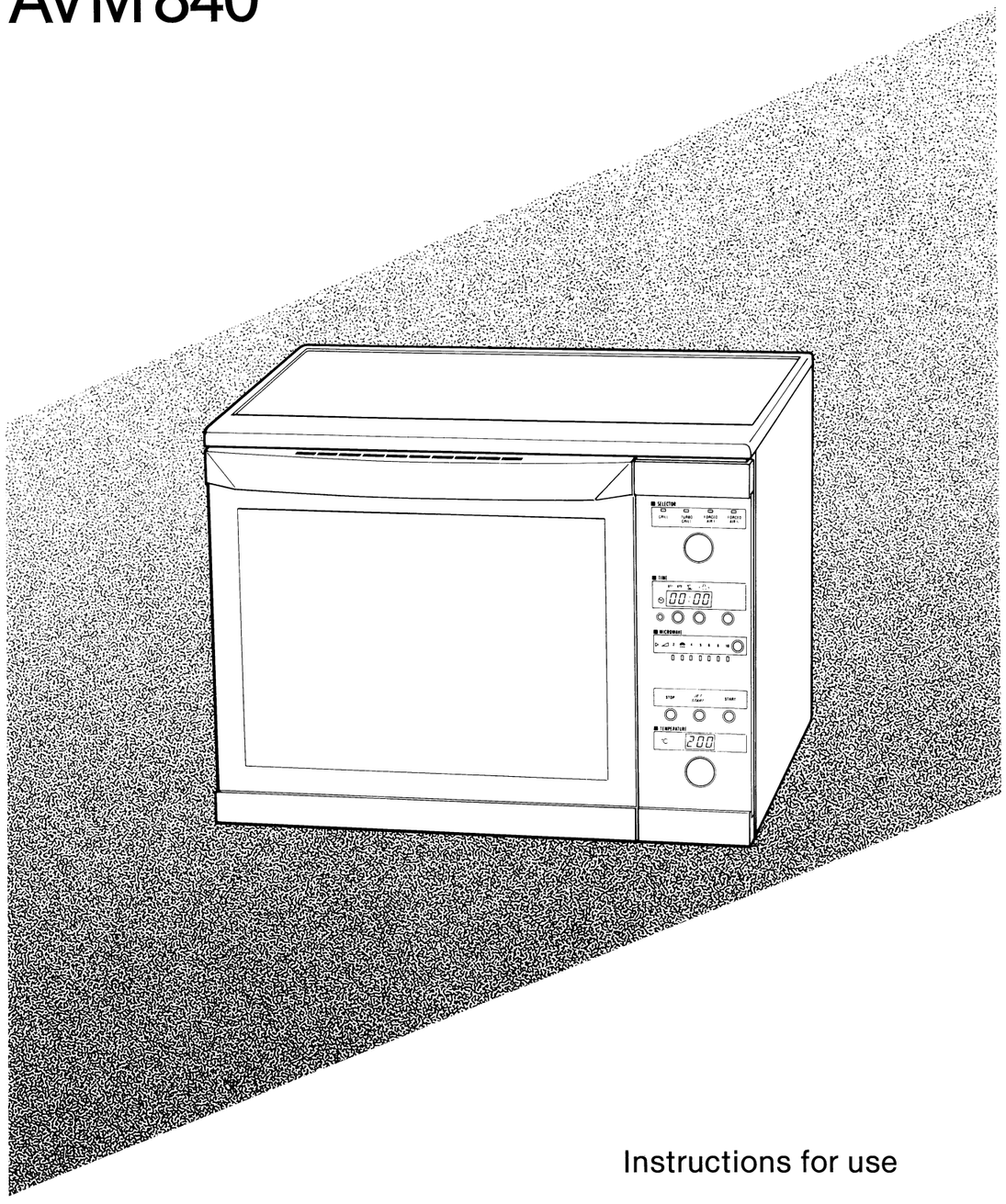
AVM 840



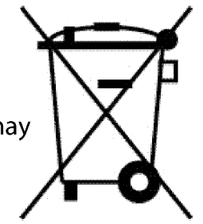
Instructions for use

4619 694 02541

ENVIRONMENTAL HINTS

The packing box may be fully recycled as confirmed by the recycling symbol. Follow local disposal regulations. Keep potentially hazardous packaging (plastic bags, polystyrene etc.) out of the reach of children.

This appliance is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.



The symbol on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

Disposal must be carried out in accordance with local environmental regulations for waste disposal.
For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.
Before scrapping, cut off the mains cord so that the appliance cannot be connected to the mains.

Service

If the oven does not work, do not make a service call until you have made the following checks:

- The plug is properly inserted in the wall socket
- The door is properly closed
- The cooking time has been programmed
- Check your fuses and make sure that there is power available
- Wait for ten minutes and then try to operate the appliance once more

This is to avoid unnecessary calls for which you will be charged.
When calling for Service, please give the serial number and type number of the appliance (see reating plate on the back).

Note:
If the mains cord needs replacing it shall be replaced by the original mains cord which is available at the service centre. The mains cord must only be replaced by a trained service technician.

Warning
Service only to be carried out by a service technician trained by the manufacturer. It is dangerous for anyone other than a service technician trained by the manufacturer to perform repair service.

Guarantee

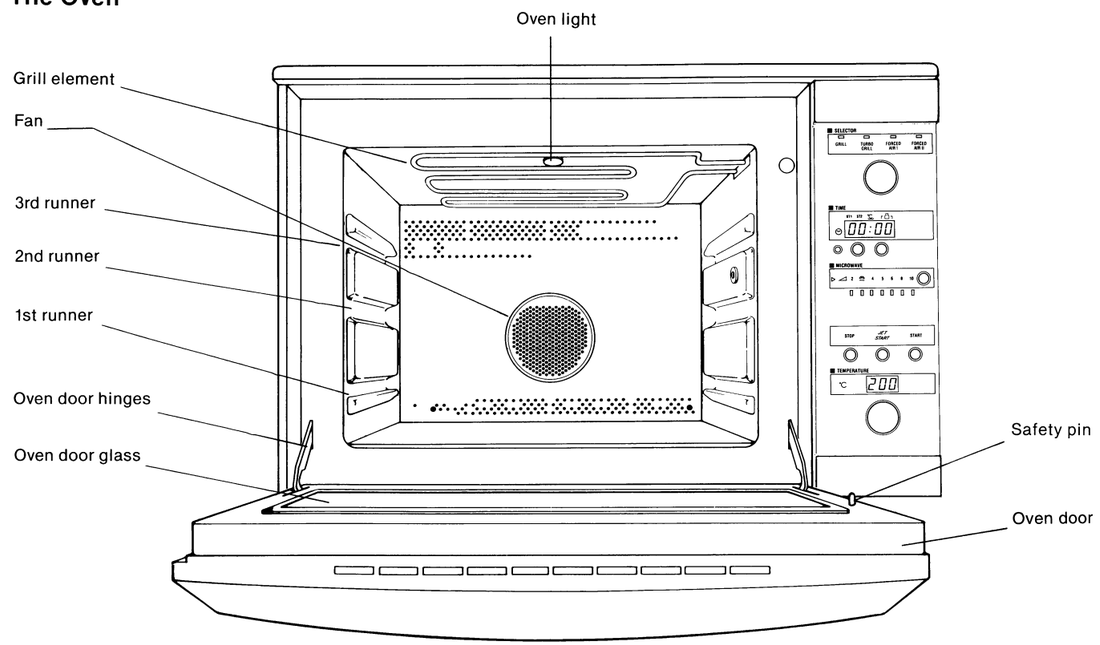
See the guarantee conditions supplied with the oven.

Technical specifications

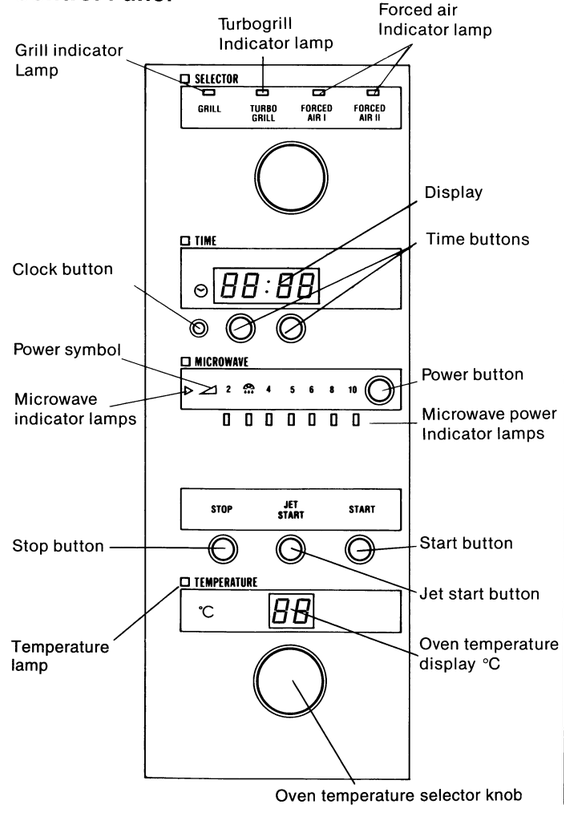
Type number	AVM 840
Supply voltage	240 V/50 Hz
Power consumption	3700 W
Fuse	16 Amp
Microwave power (acc. to IEC 705, 1000 g water)	
Jet power	900 W
Power level 10	900 W
Power level 8	650 W
Power level 6	500 W
Power level 5	400 W
Power level 4	300 W
Power level	250 W
Power level 2	200 W
Timer	Electronic 120 min.
Time setting for cooking	In steps by: 5 sec up to 30 sec 10 sec in interval 30–60 sec 15 sec in interval 1–3 min 30 sec in interval 3–6 min 1 min in interval 6–120 min
Grill	2000 W, Quick start infragrill
Forced Air	1700 W, Two speed fan
Dimensions:	
Outer dimensions:	H×W×D 395×550×540 mm
Oven compartment:	260×360×370 mm
Weight:	33 kg

This product is manufactured to comply with the radio interference requirements of the council directive 87-308/EEC.

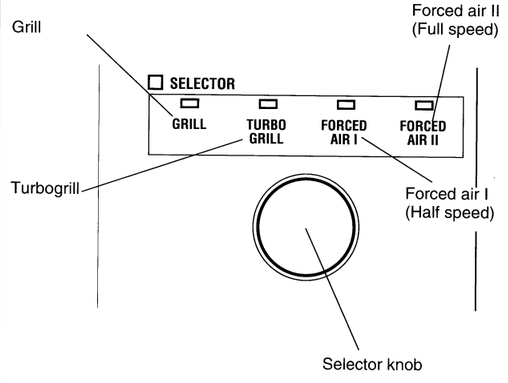
The Oven



Control Panel



Selector knob



Installation

Before you connect the oven

- Please read the entire instruction for use before you begin cooking.
- Please keep the instruction for use for future reference.
- Please complete the guarantee card and send it to our service Department.
- Make sure that the appliance is not damaged. Check that the oven door closes firmly against the door support and that the internal door seal is not damaged.
- Place the oven on a stable, even surface, at a distance from other heating sources. The cooling air, which is taken in by the oven, must not exceed 35°C.
- For sufficient ventilation there must be a space of at least 50 mm around the oven. The ventilation openings on the oven must not be covered.
- The oven can be operated only if the oven door is firmly closed.
- Poor television reception and radio interference may result if the oven is located close to a TV, radio or aerial.
- Remove any cardboard protection from the inside of the oven.
- Remove any accessories from the inside of the oven.

Electrical connection

Prior to connecting, check that the voltage on the rating plate corresponds to the voltage in your home. The rating plate is on the back panel of the appliance. Then follow the appropriate procedure for wiring.

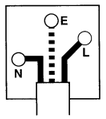
⚠ WARNING

THIS APPLIANCE MUST BE EARTHED

The earthing of this appliance is compulsory by law. The manufacturer will accept no responsibility for injury to persons or damage to objects arising from the non-observance of this requirement.
A suitable plug should be fitted to the mains cable. If a 13 Amp plug is to be fitted, then a 13 Amp fuse should be used in the plug.

⚠ **Important:**
The wires of the mains lead fitted to this appliance are coloured in accordance with the following code:

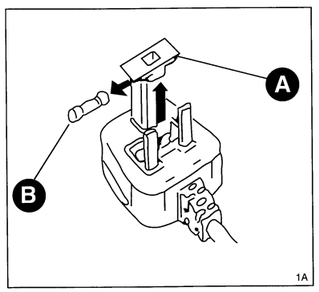
GREEN AND YELLOW – EARTH
BLUE – NEUTRAL
BROWN – LIVE



As the colours of the wires in the mains lead fitted to this appliance may not correspond with the coloured markings identifying the terminals in the plug, proceed as follows:
The wire which is coloured GREEN AND YELLOW must be connected to the terminal in the plug which is marked with the letter "E" or by the earth symbol ⏚ or coloured GREEN or GREEN AND YELLOW.
The wire which is coloured BLUE must be connected to the terminal which is marked with the letter "N" or coloured BLACK.
The wire which is coloured BROWN must be connected to the terminal which is marked with the letter "L" or coloured RED.
If the terminals in the plug are unmarked or you are in any doubt as to the correct connections, consult a qualified electrician.
N.B. We recommend the use of a good quality plug.

MOULDED PLUGS for Great Britain only

If the mains lead of the appliance is fitted with a B.S. 1363A 13 Amp fused plug, to change a fuse in this type of plug proceed as follows:
1. Remove the fuse cover (A) and the fuse (B).
2. Fit a replacement fuse which should be a BS 1362 13A.A.S.T.A. item (B).



⚠ **Important:**
- The fuse cover must be refitted when changing a fuse.
- In the event of a fuse cover being misplaced, the plug must not be used until a correct replacement is fitted.
- Please ensure that the replacement fuse cover is of the same colour as the insert or, as the colour embossed in words on the base of the plug.

For replacement fuse covers please contact your local electrical store.
Please state the colour of the plug insert.
If the fitted plug is not suitable for your socket outlets, it must be disposed of in order to avoid a shock hazard.
A suitable alternative plug should then be fitted to the cable.

FOR THE REPUBLIC OF IRELAND ONLY

The information given in respect of Great Britain will frequently apply, but a third type of plug and socket is also used, the 2-pin, side earth type. In this case, the wire which is coloured GREEN AND YELLOW MUST BE CONNECTED TO THE EARTH contact and the other two wires to the pins, irrespective of colour.
The supply to the socket must be fitted with a 16 Amp fuse.
For replacement fuse covers please consult your guarantee card for the address of your local Service Centre.
Please state the colour of the plug insert.

FOR COUNTRIES OUTSIDE UNITED KINGDOM

Check that the voltage on the rating plate corresponds to the voltage in your home.
The rating plate is on the back panel of the appliance.
This appliance operates on 220–230 V/50 Hz.

Traditional functions combined with Microwaves

Grill/Turbogrill
Use this function to prepare chicken halfs, thicker parts of meat suchs as roasts, whole chicken, whole fish or gratins. The cooking time of these foods can be reduced up to 50% when using this function.

Forced air
Use this function for fruitcakes, bread and gratins, which normally needs a long cooking time.

To use any of the traditional functions in combination with microwaves, proceed as follows:
1. Set the desired time and power as described in chapter "Cooking with time and power".
2. Select the traditional function you desire and set the temperature you wish to use.
3. Press the start button.
4. After cooking turn the selector knob to zero.

Note: If you are already using a traditional function to keep the oven hot you may simply place the food in the oven and set the time and power of the microwaves and press the start button in order to quickly reheat your food. Jet function may be used as well. Please note that when the acoustic signal is heard and the food is removed, the traditional function continues.
If you want to keep the oven hot for further use, just close the door. If not simply turn the selector knob to zero to turn off the traditional function.

Maintenance and oven care

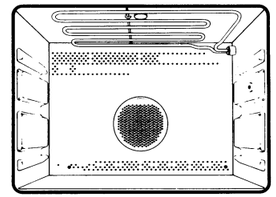
Cleaning is the only maintenance normally required. It must be carried out with the microwave oven disconnected. Use a mild detergent, water and a soft cloth to clean the interior surfaces, the front and rear of the door and the door opening.
When cooking food with a high moisture content, condensation may apper on the inner door glass or on the cavity walls. This will normally disappear after a short time when the process is finished. If present at the end of the cooking process, wipe with a cloth.
Do not use chemicals or abrasive compounds to clean any part of the microwave oven.
Do not allow grease or food particles to build up around the door nor in the ceiling, around the grill element.

Note: The door seals and the door seal areas must be regularly inspected for damage. If these areas are damaged the appliance should not be operated until it has been repaired by a service technician trained by the manufacturer.
At regular intervals, especially if spillages have occurred, wipe clean the base if the oven.

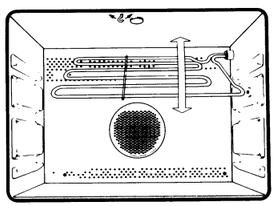
Important!
Ensure that the Grill element is in the upfolded position and locked with the hook before you use the grill functions.

For easy cleaning:

1. Press the grill element against the celing.



2. Push the hook to the side and fold the grill element down.



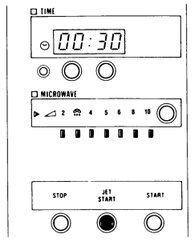
Note: Cooking must not occur when the grill element is in the down position.

Jet

Ensure the selector knob is in the off position (no lights indicated).
This function enables you to reheat food quickly and to keep it warm.

Automatic time and power setting plus start and keep warm

1. Place the food to be reheated in the oven and close the door.
2. Simply press the Jet button. The time is automatically set to 30 seconds and full power. The time can be increased in 30 sec steps up to 2 hours simply by repeatedly pressing the Jet button.



Note: The time and power can be changed once you have pressed the Jet button. To cancel the Jet function you must press the stop button.

3. When the time has elapsed an acoustic signal sounds 3 times and the oven switch to the keep warm function displaying "hold" on the display. Now the oven will run on the lowest power for 20 minutes to keep your soup warm until you remove it and press the stop button.

Traditional Functions Grill/Turbogrill and Forced Air

Grill

The grill element which is placed in the ceiling of the oven compartment, will quickly give a nice brown surface to the food. It is recommended that you preheat the grill for a few minutes before use. Use this function to prepare your snacks, hamburgers, sausages, steaks and cutlets. The grill is best used on foods which has an even flat surface.

Turbogrill

The heat comes from the grill element which is combined with a fan to distribute the heat evenly. This function is ideal to brown and crisp foods on the outside, cooking the centre without burning the surface. Use this function to prepare chicken breasts, sausages, kebabs and fish. The turbogrill is best used on foods which has a rounded or uneven shape.

Forced Air II (full speed)

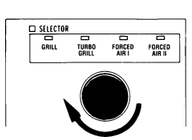
Use this function to obtain a nice brown and crispy surface on roasts. Use it baking, Pies and cakes.

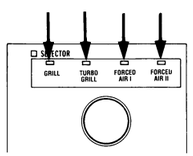
Forced Air I (half speed)

Use this function to obtain a less brown surface and a more juicy centre on roasts. use it for biscuits, rolls and pizza's.

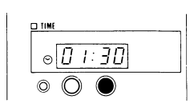
Operation of Grill/Turbogrill an Forced Air

1. Select one of the traditional functions: **Grill/Turbogrill to Forced Air** (half or full speed) by turning the selector knob.

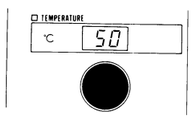




2. Press the time button until the required cook time is indicated.



3. Turn the temperature knob to select the required temperature.



4. Press the start button

Note: It is possible to change both the time and temperature during cooking. When using the traditional functions the timer is only working as a timer! The oven continues to work also after the acoustic signal is heard. It is also possible to use the Traditional functions without using the timer and start button. To do this simply omit step 2 and 4. When using the grill function it is also possible to grill with the door open. When using the turbogrill function, only the grill element continues when the door is opened. The fan starts again when the door is closed.

Before
you use your oven

In order to protect your oven during transportation and storage, the heating elements are covered with a protective coating. To remove this coating the oven must be heated to max temperature (250°C) and run 30 minutes on each element. This procedure might form some bad odours as the protective coating on the elements disappears. Ventilate the kitchen. To remove the coating, use the following procedure:

Forced air element

1. Select the full speed Forced Air position by turning the selector knob.
2. Press the time button until 30 min is indicated.
3. Turn the oven temperature knob to 250°C.
4. Press the start button.
5. When the 30 minutes have elapsed an acoustic signal sounds and the Forced Air continues.
   - The forced air indicator lamp continues.
   - The fan continues
   - The cavity light continues
6. Deselect the multifunction by turning the selector knob until all the indicator lamps are off.

Grill element

1. Select the Grill position by turning the selector knob.
2. Press the time button until 30 min is indicated.
3. Check that the temperature is set to 250°C.
4. Press the start button.
5. When the 30 minutes have elapsed an acoustic signal sounds and the Grill continues.
   - The grill indicator lamp continues.
   - The fan continues
   - The cavity light continues.
6. Deselect the multifunction by turning the selector knob until all the indicator lamps are off.

Note: The protective coating has now been removed and the oven is now ready to use. Please be aware that your oven now is very hot.

8. Open the oven door and allow the oven to cool off.

Warning
Just as your traditional oven becomes hot also this oven will become hot during the use of traditional functions or in combination with microwaves. Children should be supervised at all times while in the kitchen.

Utensils

Traditional

When you use Forced Air or Grill/Turbogrill you must make sure, the utensils are heat resistans and oven-proof before using them.

Microwave

When you use Microwaves you must make sure, the utensils will let the microwaves pass through before using them. They must also withstand the heat from the hot food.

Combination

When you use Microwaves combined with Forced Air or Grill/Turbogrill you must make sure, the utensils are oven-proof and allows the microwaves to pass through before using them.

Which utensils can be used in the oven?

Material	Forced air or Grill cooking	Microwave cooking	Combined cooking
Glass (general)	No	Yes (1)	No
Glass (heat resistant)	Yes	Yes	Yes
Glass-ceramic and ceramic (heat resistant)	Yes	Yes (1)	Yes (1)
Earthenware	Yes	Yes	Yes
China (heat resistant)	Yes	Yes	Yes (1)
Plastic (general)	No	Yes (2)	No
Plastic (heat resistant)	Yes (2)	Yes (2)	Yes (2)
Aluminium foil containers/aluminium foil	Yes	Yes (3)	Yes
Metal baking tins	Yes (4)	No	Yes (4)
Metal (pots.pans, etc)	Yes	No	No
Paper	No	Yes	No
Straw and wood	No	Yes	No

1. Without metal parts or metal trims.
2. Some plastics are heat-proof only to certain temperatures. Check carefully!
3. It is possible to use aluminium foil to shield delicate areas of food (this prevents over-cooking).
4. Metal baking tins can be used in the combination methods, however if these are very deep, they will greatly reduce the efficiency, as metal shields the microwave energy from the food.

Aluminium foil Containers and microwaves

The general rule is that metal containers shall not be used in a microwave oven, but if the following rules are followed, it is possible to use disposable aluminium foil containers when reheating and defrosting using microwaves, but in general it takes longer time and the final result will not be as good as if the corresponding food were to be placed in containers of plastic or paper:

- Always remove the lid, otherwise the oven can be damaged.
- Only new and undamaged foil containers may be used.
- Aluminium foil containers with a height exceeding 5 cm should be avoided.
- The container must be, as a minimum, half-filled.
- There must be a minimum of 1 cm between the aluminium container and the walls of the oven and also between two aluminium containers. This is in order to avoid sparking.
- The aluminium container must always be placed on the bottom tray.
- Frequent use of disposable aluminium foil containers will decrease the life time of the magnetron.
- Reheating of food in aluminium foil containers requires normally, up to double the time compared to reheating in plastic, glass, porcelain or paper containers. The time when the food is ready will vary a great deal.
- When using disposable aluminiumfoil containers only power level 8 or less shall be used.

Clock

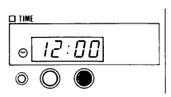
Optional clock display

When the appliance is first plugged in or after a power failure, the display is blank. The facility is available, if required, to have a 24 hour digital clock display. If the clock function is not programmed into the oven then the display will remain blank until the cooking time is set.

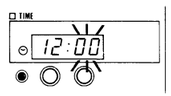
Setting the clock

1. Press the clock button. The two left hand figures flicker.

2. Press the time button. Note that the display is in 24 hours mode stop when the correct hour has been reached. The left button counts down. The right button counts up.

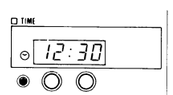


3. Press the clock button again and the two right hand figures flicker.



4. Press the time button. Stop when the correct minutes are reached. The left button counts down. The right button counts up.

5. Press the clock botton again and the clock operates.



Note: The 24 hour clock can be seen during any operation of this oven. Simply press the clock button during operation and the current time will be displayed for 3 seconds. If after the clock has been set this function is no longer required just press the clock button and then press the stop button.

Microwaves

Microwaves — what are they?

Microwaves are a kind of electromagnetic energy. Ordinary daylight and radiowaves are two other examples. The wavelength is the only difference between these three types of energy. Microwaves are absorbed by water and oil. All foods contain water or fat and act as receivers for the microwave energy. The water molecules are excited by the microwaves which produces heat, thus the water is heated.

Just as ordinary daylight passes through glass, clear plastic and air, the microwaves have the ability to go through materials like paper, glass, porcelain, plastic and air. These materials will consequently not be heated up by the microwaves. The microwaves are reflected by the metal in the same way as light is reflected by a mirror.

Important when using microwaves

- Do not use your microwave oven for cooking or reheating whole eggs with or without shell.
- Do not use your microwave oven for deepfrying, because you cannot control the oil temperature.
- Do not use your microwave oven for heating liquids in airtight sealed containers. The pressure increases and may cause damage when opening or may explode.
- Do not use your microwave oven for drying textiles, paper, or other combustible materials.
- When cooking, or re-heating liquids (water) in microwave ovens it is possible that the boiling point is reached without any bubbles being visible. This can lead to, when taking out the vessel (for example, cups or mugs), liquid boiling over and there is a risk of scalding oneself. To avoid this, put a teaspoon in the cup or mug before starting the cooking process. In this case, there is no risk of damage from the metal to the microwave oven.
- One of the major advantages of microwave ovens is the short cooking time. Therefore, do not exceed recommended times for cooking or re-heating food.
- Always refer to a microwave cookbook for details. Especially, if cooking or reheating food that contains alcohol.

To reduce the risk of fire in the oven cavity:

- Do not over-cook food. Always add the alcohol after cooking (if required!).
- Do not leave the oven unattended, especially when using paper, plastic or ther combustible materials in the cooking process.
- Remove wire twist-ties from paper or plastic bags before placing bag in the oven.
- Make sure the utensils you use in your microwave oven are suitable for microwave cooking.
- Never operate the microwave function with the baking tray (of metal) in the oven. If you do, you are likely to damage the appliance.
- If material inside the oven should ignite, keep oven door closed, turn the oven off and remove the plug from the supply socket.

How to select power level?

For maximum flexibility in the cooking process, your oven has been designed with the following power levels:

Jet/Level 10 = Fast reheat. To be used for quick reheating of foods such as clear soups, coffee, tea or other food with high water content. If the food contains egg or cream choose a lower power level.

Level 7—8 = 3/4 of full power. To be used when more careful cooking is required, Eg.. high protein sauces, cheese- and egg dishes and to finish cooking casseroles. Can also be used for-reheating.

Level 4—6 = Medium power. To be used when simmering Eg.. stews and for reheating pastry.

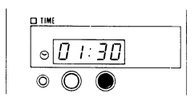
Level = Defrost. To be used especially for raw ingredients. You can also choose level 2.

Level 2 = Low power. Can be used for defrosting but also for softening butter, cheese and ice-cream.

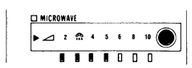
Cooking by time and power

Ensure the selector knob is in the off position (no lights indicated).

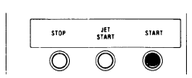
1. Place food to be cooked in the oven and close the door.
2. Press the time button until the required cook time is indicated.



3. Press the power level button to set the required power level.
   - The microwave indicator lamp switches on



4. Press the start button.
   - The cavity lamp switches on
   - The fan switches on
   - The oven operates



Note: It is possible to change time and power settings during cooking.

5. When the cooking time has elapsed an acoustic signal sounds
   - The microwaves switches off
   - The fan continues
   - The cavity light continues
   - The microwave indicator lamp switches off
6. Press the stop button
   - The cavity light switches off
   - The fan switches off